

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 17

HONG KONG SHRIMP Signature creamy, spicy sauce 19

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

PARADISE COAST KALE SALAD Roasted chicken, cranberries, almonds, avocado, goat cheese, house vinaigrette, croutons 21

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 19

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 24

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 19

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily 19

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* French Brasserie style, maître d' butter 34

STEAK MAUI* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 47

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SEAFOOD

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

GRILLED TROUT* Louisiana rice, Southern cole slaw 29

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries *(limited availability)* MKT

EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern cole slaw 27

SPECIALTIES

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24

GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Vine-Ripened Tomatoes | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Black Beans & Rice

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
FLEUR DE MER ROSÉ – Côtes De Provence 12/46
LOUIS ROEDERER BRUT PREMIER CHAMPAGNE – France 95
FLOWERS CHARDONNAY – Sonoma Coast 80
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 *(liter bottle)*
FLOWERS PINOT NOIR – Sonoma Coast 17/66
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 15/58
MT. VEEDER CABERNET SAUVIGNON – Napa Valley 82
SIDURI PINOT NOIR – Russian River Valley 95

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 12/46
GRUET BRUT – New Mexico 12/46
MUMM NAPA CUVEE M – Napa County 45
LOUIS ROEDERER BRUT PREMIER – France 95
TAITTINGER – Reims, France 100

CHARDONNAY

ST. FRANCIS – Sonoma County 12/46
CHALK HILL – Sonoma Coast 13/50
ROMBAUER – Carneros 17/66
LINCOURT *COURTNEY’S* – Sta. Rita Hills 40
CHT. STE. MICHELLE *CANOE RIDGE ESTATE* – Horse Heaven Hills 46
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros/Napa Valley 50
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 52
THE PRISONER – Carneros 55
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60
GARY FARRELL – Russian River Valley 62
ZD – California 72
CAKEBREAD CELLARS – Napa Valley 75
FLOWERS – Sonoma Coast 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 88

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
FERRARI–CARANO FUMÉ BLANC – Sonoma County 45
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 60

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 12/46
SCHLOSS VOLLRADS RIESLING – Germany 12/46
FERRARI–CARANO PINOT GRIGIO – Sonoma Coast 11/42
MARCO FELLUGA PINOT GRIGIO – Italy 13/50
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35

Some wines may contain sulfites.

Corkage fee, \$25.

HANDCRAFTED MARTINIS

THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

RED–HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

FLEUR–DE–LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

HAVANA 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
AUSTIN HOPE – Paso Robles 16/78 *(liter bottle)*
THE PRISONER – Napa Valley 18/70
THREE RIVERS – Columbia Valley 35
MONTES ALPHA *APALTA VINEYARD* – Colchagua Valley 45
STARMONT – Napa Valley 55
FRANCISCAN – Monterey County 60
HONIG – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Napa Valley 80
MT. VEEDER – Napa Valley 82
GROTH – Oakville, Napa Valley 100
LANCASTER *ESTATE* – Alexander Valley 120
JOSEPH PHELPS – Napa Valley 125
CHALK HILL *ESTATE RED* – Chalk Hill 135
MINER FAMILY – Oakville, Napa Valley 135
PAUL HOBBS – Napa Valley 140

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
H3 – Horse Heaven Hills 13/50
CHATEAU STE. MICHELLE – Columbia Valley 45
FERRARI–CARANO – Sonoma County 55
DUCKHORN VINEYARDS – Napa Valley 85

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 14/54
FLOWERS – Sonoma Coast 17/66
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 40
MEIOMI – California 50
THE FOUR GRACES – Willamette Valley 52
CHALK HILL – Sonoma Coast 55
GARY FARRELL – Russian River Valley 65
CLOUDY BAY – Marlborough, New Zealand 85
SIDURI – Russian River Valley 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
JOEL GOTT – California 52
SEGHEGIO – Sonoma 55
SALDO – California 62

OTHER INTERESTING REDS

NIETO MALBEC – Mendoza, Argentina 12/46
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – California 15/58
THE PRISONER – California 17/66
MATCHBOOK SYRAH – Dunnigan Hills 30
RIDGE “THREE VALLEYS” – Sonoma County 40
STAGS’ LEAP PETITE SIRAH – Napa Valley 62
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 68

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 13

Tito’s Handmade Vodka : Fever Tree Ginger Beer

THE CONFIDENTIAL 15

Nelson Brothers Classic Bourbon : Allspice : Orange Bitters : Brown Sugar Syrup

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

THE QUIET MAN 15

Duke Bourbon : Sugar Cube : Lemon Bitters & Peychaud’s Bitters

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest